



CÔTE DE BEAUNE | 100% PINOT NOIR | RÉGIONAL

PRESENTATION OF THE APPELLATION

This appellation overlooks the Côte de Beaune from the west, from Maranges to Ladoix-Serrigny. The vines at the foot of the limestone cliff benefit from sunny slopes. The substratum is dominated, especially in the south, by marl formations. The slopes, which are sometimes very steep, are frequently covered with limestone scree inherited from the Bajocian cliffs.

TASTING: generous and juicy

Food pairings: Roast beef and spring vegetables

Potential and cellaring advice: 2 to 5 years. Serving temperature: 16°C

VINEYARD

- Surface: 0,75 ha
- Exposition: East Altitude 400 metres
- Year of planting: 2002
- Soil and Subsoil: Plateau on very stony limestone soil
- Density of planting: 9 000 vines / ha
- Soil cultivation: Harrowing in the autumn / Light ploughing during the summer to clear flora from the vine row

WINE

- Harvest date: 30/08/20
- Vinification: 5 to 7 days of cold pre-fermentation and two weeks of maceration with pumping over twice a day
- Aging: 12 months, 10% new barrels
- Production: 4000 bottles